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Martha Stewart's Guide to Setting the Perfect Table (Part Three)

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Martha Stewart's Guide to Setting the Perfect Table

(Part Three)

Rebecca Lindsey and Jenny Perkins

Food Preparation

Never go to bed! Choose from your selection of quality K-Mart guns. Brutally shoot every animal you come in contact with: the perfect duck, turkey, cow, lamb, pig, giraffe, and hippo. Store these in refrigerator 90219F. The beautiful shining, ivory enameled refrigerator has purple, red, green, yellow, and magenta alphabet magnets, spelling out "MATHA'S HUNTIN'," and a picture that my first husband Brad took of me murdering my first elephant on our safari in '75. The refrigerator has food in it and doors, too. By the way, the refrigerator was invented in 1913 by my lover, Jacques Frigidaire. Our nights together were passionate. Shall I describe them in detail? Finish your day off by marinating your game in rosemary teriyaki red tomato and green pesto sauce. Then place it in oven located in the southwestern wing kitchen.

(to be continued...)